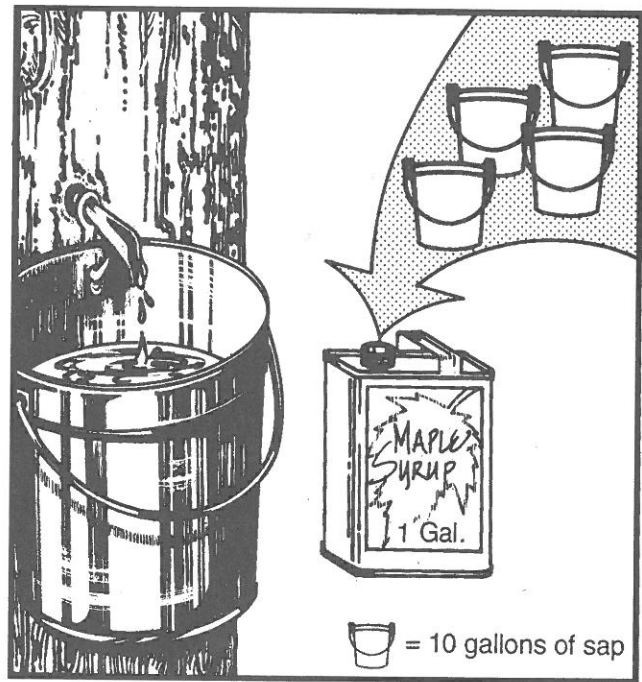


7. Making Maple Syrup

Large sugar bush operators now have pipeline systems, but small farmers still gather sap from sugar pine trees by hand. They empty the sap into a big tub and drive it by tractor and wagon to the sugar shanty where the liquid is boiled. It takes about twenty-five gallons of sap to make one gallon of syrup.

This year, Claire and Dave Bevy are looking for help. "Watch and learn from we experts", they say, "and you will do well. Then, if you ask permission to taste the sweet and sticky samples, our answer will be that you can. After a day of making maple syrup, you will be very tired, but you will have a lot of fun"!



In the sugar bush (grove of sugar maples), farmers tap the maple trees every spring in order to catch the running sap. The sap is boiled in a sugar shanty, or shack; it takes many gallons of sap to make one gallon of maple syrup!

Find the 9 errors in this activity. There are no errors in the illustration or the caption.
